



The menu at The Milton Inn is a reflection of my experience as a chef and as a lover of food and hospitality. The cuisine is influenced by my background in French regional cooking, as well as my personal experiences, affection for travel, and my desire to continue to learn about new ingredients and techniques. The ingredients used are the best quality available, and more often than not, are provided by our local farm partners – many of whom are located within just a few miles of the restaurant. The menu format is designed to allow me the freedom to cook food that inspires me personally. It is also an invitation to explore the menu in a way that is personal to you. It is truly a privilege to welcome you into our home for dinner.

- Chef Christopher Scanga



MULTI-COURSE MENU

3 Savory Courses + 1 Sweet	\$99	with paired wines	\$159
4 Savory Courses + 1 Sweet	\$129	with paired wines	\$205
5 Savory Courses + 1 Sweet	\$163	with paired wines	\$258

KAVIARI OSCIETRE PRESTIGE CAVIAR

\$100 SUPPLEMENT duck fat blinis, crème fraîche
Champagne, Taittinger “La Francaise” Brut NV

SUNCHOKES & WHITE ASPARAGUS SOUP

chives, toasted hazelnuts, xvoo
Bordeaux Blanc, Virginie de Valandraud 2020

KUMAMOTO OYSTERS on the HALF SHELL

cucumber calamansi mignonette, kumquat gel
Champagne, Laurent-Perrier “La Cuvée” Brut NV

BLUEFIN TUNA CRUDO

mandarin kosho, poppy seed, coriander, xvoo
Grüner Veltliner, Laurenz V “Charming” 2021

SEARED HUDSON VALLEY FOIE GRAS

dark chocolate, pistachio, pomegranate
Recioto della Valpolicella Classico, Gamba “Le Quare” 2020

STEAK TARTARE

brioche and quail egg toad in the hole, caviar, aged sherry vinaigrette
Morgon, Marcel Lapierre 2023

VEAL SWEETBREADS

grilled baby leeks, speck, madeira reduction
Mercurey, Domaine Michel Juillot “Le Meix Juillot” 2022

FRENCH WHITE ASPARAGUS

satsuma mandarins, fresh goat cheese, dill, champagne & whole grain mustard vinaigrette
Soave Classico, Gini 2022

SALADE PRINTEMPS

local lettuces, snap peas, baby carrots, watermelon radishes
wildflower honey dijon vinaigrette
Côtes-du-Rhône Blanc, Domaine Les Aphillanthes “Clémentia” 2022

ROASTED SPRING CHICKEN

grilled baby leeks, aji verde, lime
Nebbiolo d’Alba, Sandrone “Valmaggione” 2020

PRIME BEEF TENDERLOIN

grilled ramps, blonde morels, sauce vin jaune
Savigny-les-Beaune Ier Cru “Vergelesses” Michel Gay et Fils 2019

GRILLED LAMB RACK CHOP

baby chioggia beets, turnips, radishes, ramp veloute
Ribera del Duero, Pagos de Anguix “Costalara” 2019

SPRING THINGS

snap peas, roasted watermelon radish, blonde morels, grilled ramps
crispy sunchokes, verjus tarragon emulsion
Pouilly-Fumé, Kévin et Karine Lauverjat 2023

CRISPY SOFT SHELL CRAB

charred cucumber, toasted sesame, chile ginger vinaigrette
Silvaner Trocken, Max Müller 2022

PAN ROASTED HALIBUT

english peas, crispy salsify, sauce américaine
Pinot Grigio, Muri-Gries 2024

BEEF WELLINGTON

\$35 SUPPLEMENT beef tenderloin cooked in pastry, serrano ham, mushroom duxelle
pommes purée, roasted baby carrots, red pearl onions, red wine reduction
Châteauneuf-du-Pape, Domaine de Marcoux “Vieilles Vignes” 2003

SWEET

YUZU BLACK SESAME MILLE

black sesame white chocolate crema, yuzu curd, matcha jam, fresh strawberries

DOUBLE CHOCOLATE HAZELNUT
PETITE GATEAU

milk chocolate cardamom hazelnut sponge, dark chocolate ganache
red wine reduction, roasted hazelnuts

MACADAMIA PASSION FRUIT BAVARIAN

macadamia sponge, passion fruit curd, roasted peaches, mascarpone vanilla bean bavarian

A Gratuity of 20% is applied to parties larger than six

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner